

# Witbier

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (44.6%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2.8 kg (50%)   | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.3 kg (5.4%)  | 85 %  | 3   |

## Hops

| Use for    | Name            | Amount | Time   | Alpha acid |
|------------|-----------------|--------|--------|------------|
| Boil       | English Golding | 20 g   | 60 min | 4.8 %      |
| First Wort | English Golding | 5 g    | 30 min | 4.8 %      |
| Boil       | English Golding | 5 g    | 5 min  | 4.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 15 g   | Boil    | 5 min |

|       |         |      |      |       |
|-------|---------|------|------|-------|
| Spice | Curacao | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|